

BLUEBERRIES Grow Your Own Guidelines



Blueberry plants are two-fer's. They are both decorative and fruit producers. Blueberry bushes have great ornamental accent uses and make excellent hedge plantings. Abundant delicate flowers in the spring, bountiful blue fruit in the summer, and beautiful red accent leaves in the fall are all characteristics of blueberry plants. Once established, it is common for plantings to provide large crops of delicious fruit for 80 years.

Soil	<u>Want</u>	sandy and well drained soils.
	<u>Avoid</u>	clay and poorly drained soils.
pH	<u>Want</u>	4.3 to 4.8 is optimum, good up to 5.2
	<u>Avoid</u>	higher than pH 5.3 (sweet soils) To correct soil to acceptable pH levels- remove 1/2 the soil in an area 2ft square & 15" deep. Refill with sphagnum peat moss and plant 3 oz of ammonia sulfate fertilizer. Mix thoroughly and plant
Water	<u>Want</u>	regular applications of 2 or 3 times per week. Approximately 1" per week during growing season.
	<u>Avoid</u>	soil that allows water to sit (poor drainage)
Mulch	<u>Want</u>	organic material 2"-3" thick - sawdust, hay, woodchips, peat moss, pine needles, spent haps are excellent.
	<u>Avoid</u>	mulch with high pH, or one that contains weed seed
Fertilizer	<u>Want</u>	1/4 lb per year per plant of 10-10-10 in 3 equal applications. April 1, May 1, June 1 for plants in the field 5 years or less. 1/2 lb per year as above for plants in field for more than 5 years. Fertilizers formulated for Holly or Rhododendron are quite acceptable.
	<u>Avoid</u>	not fertilizing (you must fertilize)
Planting	<u>Want</u>	correct soil type and pH. Remove pot & place top of root ball 1" below soil surface. Tamp bush firmly (no voids in root zone)
	<u>Avoid</u>	part of root ball sticking out of ground. Plant will dry out fast.
Pruning	<u>Want</u>	at planting remove up to 1/3 of top of bush, and all spindly growth on the trunk. Annually, when the plant is in the dormant season, remove the inner branches to open the center of the bush. Remove all old canes 5-6 years old. Remove all low branches for access. Remove any weak branches.
	<u>Avoid</u>	removing single spikes 12"-18" long



Blueberry-Lemon Loaf

2 cups flour	2 eggs
1-1/2 tsp. Baking powder	1/3 c. milk
1/4 tsp. Salt	1/2 c. walnuts, chopped (opt.)
1/2 c. butter or margarine	2 tsp. Lemon peel.
1 c. sugar	1.c washed blueberries

Glaze: Dissolve 1/3 c. sugar in 1/4 cup lemon juice.

Cream butter and sugar. Add eggs on at a time, and beat after each. Sift all dry ingredients and add alternately with milk. Add lemon peel, walnuts, and blueberries and stir only until mixed. Bake in a 9x5 inch loaf pan at 350 for 60-65 minutes, or till test done. Remove from oven and puncture top with tines of a large fork and pour glaze over top. Let stand 10 minutes and then remove from pan to wire rack to cool. Excellent spread with Philadelphia cream cheese. This can be baked in two smaller loaf pans. Adjust baking time.

Blueberry Muffins

1 egg	1/2 c. milk
1/4 c. oil	1-1/2 c. flour
1/2 c. sugar	2 tsp. Baking powder
1/2 tsp. Salt	3/4 c. blueberries

Set oven to 400

First beat egg. Then mix in oil and milk. Gradually mix in other ingredients. Batter should be lumpy. Add 3/4 cup blueberries. Stir only until mixed in. Cook for 18 minutes or until brown.

Blueberry Sauce

1/3 c. sugar	pinch salt
1 Tbsp cornstarch	2 Tbsp water
1 Tbsp lemon juice	1 pint fresh blueberries

Rinse berries and drain well

Mix sugar, salt, cornstarch in saucepan. Add water and lemon juice. Stir until dissolved. Add berries: bring to boil. Boil 1-2 min, until clear and slightly thickened; stir carefully to avoid crushing berries. Serve warm or chilled.

Blueberry Jam

4 c. ground blueberries	3 c. sugar
1 box pectin	1 Tbsp lemon juice
1 Tbsp butter	

Bring berries and pectin to a rolling boil. Add sugar, lemon and butter to another boil. Remove any film and pour into jam jars. Makes 6-8 pints